

# PAMIĘTNIKI Z WAKACJI

- Gravity **12.6 BLG**
- ABV ---
- IBU **54**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Monachijski Castle Malting	0.5 kg (8.7%)	80 %	15
Grain	Strzegom Bursztynowy	0.25 kg (4.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Equinox	20 g	30 min	13.1 %
Aroma (end of boil)	Equinox	40 g	15 min	13.1 %
Whirlpool	Equinox	40 g	80 min	13.1 %
Dry Hop	Equinox	40 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	20 g	Mash	120 min